

# EUROPEAN PATENT OFFICE

## Patent Abstracts of Japan

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APPLICANT : MEIJI MILK PROD CO LTD;

INVENTOR : EJIMA MASAYUKI;

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TITLE : PRODUCTION OF WHEY SOUR BASE

ABSTRACT : PURPOSE: To produce a whey sour base not forming precipitate even by extremely long-period preservation, having a good flavor, by subjecting a prepared solution comprising whey protein as a main component to lactic acid fermentation, blending the solution with a glucide and an acid and homogenizing the blend.

CONSTITUTION: One of a mixture of whey, concentrated whey, whey powder, whey protein condensate, etc., is processed to give a solution having 6-16% solid content concentration at  $\geq 6.7$ pH, preferably 6.8-7.2pH and the solution is sterilized under heating inoculated with lactic acid bacteria and fermented by a conventional procedure. Then, the prepared fermented solution having 0.3-1.8% final lactic acid concentration at about 4-4.5pH is blended with 20-50wt% glucide such as sugar, sorbitol, etc., and an edible acid such as lactic acid, citric acid, etc., in an enough amount to adjust the solution to 2.3-3.5pH, sterilized and homogenized.

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